

## GAME DAY FAVORITES – HEALTHIER LOADED BAKED SKINS

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*(Makes a dozen)*

### Ingredients:

- 6 medium-size russet potatoes, scrubbed clean
- 1 ½ cup reduced fat cheese (flavor of choice)
- ½ cup turkey bacon, torn into small pieces
- ½ cup reduced fat sour cream
- 2 tablespoon chopped chives
- Non-stick cooking spray
- Aluminum foil

### Directions:

- Pre-heat oven to 475 degrees.
- Prick potatoes surface with fork. Place potatoes on a plate in microwave for about 11 minutes or until cooked all the way through.
- Let potatoes cool. Line a baking sheet with foil and spray with nonstick cooking spray.
- Cut potatoes in half (lengthwise) and use a spoon to scoop out some of the center flesh of potato.
- Place potatoes on baking sheet and spray non-stick cooking spray over them.
- Bake about 10 minutes or until golden brown. Remove from oven.
- Fill each center of skins with cheese and bacon pieces. Place back in oven and cook another 10 minutes, until cheese is bubbly.
- Garnish with sour cream and chives.
- Serve and enjoy!!!

**Disclaimer:** It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.